

# BAR SNACKS

<b>WARMED OLIVES</b> Sautéed with Anchovy and Thyme	10	<b>ANGUS BEEF SLIDER "BAO"</b> Angus Pastrami Beef Short Rib, Pickled Cucumber, Asian Chimichurri	24
<b>CRISPY SHRIMP PASTRY</b> Kaffir Chilli Dip, Feuille De Brick	18	<b>WAGYU BEEF BRUSCHETTA</b> Creamy Truffle Potato, Toasted Sourdough, Horseradish Cream	22
<b>OYSTER RICE BATON</b> Wild Mushroom, Mozzarella Cheese, Coppa Ham, Nori Powder	18	<b>FRESHLY BAKED FLATBREAD</b> Brown Onion Jam, Anchovy, Roasted Beef Bone Marrow, Herbs	28
<b>POTATO PAVE (V)</b> Deep-fried Layered Potato, Truffle Soya Bean Emulsion, Chive	18	<b>CHARCUTERIE PLATTER</b> 5J Pure Jamón Ibérico Ham, Wagyu Bresaola, Coppa Ham, Olive, Pickled Vegetables	48
<b>CHEESE STICKS (V)</b> Mozzarella, Parmesan, Tomato Ginger Fondue	17	<b>CHEESE PLATTER</b> 3 Types of Artisan Cheese Served with Quince Paste & Crackers	46
<b>DUCK BRICK PASTRY</b> Sweet Onion, Caramelized Peanut Jam, Pickled Ginger Flower	18	<b>CHEDDAR CHEESE</b>	25
<b>DEEP-FRIED BABY SQUID</b> Curry Leaf Aioli, Piment d'Espelette, Green Lime	20	<b>BRIE CHEESE</b>	25
<b>"SZECHUAN" STYLE LAMB CROQUETTE</b> Szechuan Peppercorn, Pickled Cucumber, Mustard Seed	19	<b>BLUE CHEESE</b>  *All cheeses are served with Quince Paste & Crackers	25
<b>PORK BELLY "CHAR SIU"</b> Chinese BBQ, Pickled Mustard Cucumber, Mustard & Apple Purée	22		
<b>DEEP-FRIED CHICKEN MID-JOINT</b> Confit & Marinated in Buttermilk, Tamarind Plum Glaze, Sour Cream & Smoked Caviars	22		

3:00pm - 10:30pm (Last order - 9:30pm)

THE SPOT

Prices are subject to 10% service charge and prevailing government taxes.